

IT'S TIME!

ROOFTOP SOCIAL HOURS

Wines | \$10

Sparkling Wine

Ruggeri Prosecco | Veuve Du Vernay Rosé |
Chandon Garden Spritz

Rosé

Minuty M

Red Wine

Montecampo D'Abruzzo

White Wine

Montecampo Pinot Grigio

Beers | \$10

Tiger | Heineken

Slushy Cocktails | \$15

Strawberry Aperol Freeze |

Tropic Like its Hot | Limoncello Slush

Cold Tapas | \$8

Caponata

Tomato dip with deep-fried Eggplants, Capers Olives
and Italian Basil, served with fried Pizza Dough Sticks (VE | GFO)

Tomato Bruschetta

Grilled Multigrain Bread topped with diced Cherry Tomatoes,
Garlic, Italian Basil and Aged Balsamic Glaze (VE | GFO)

Seared Sesame Tuna with Romesco Sauce

Sesame Raw Tuna, Roasted Red Pepper Sauce (N | GF)

Beef Tartare

Black Angus Beef Tartare, Grain Mustard, Red Onions, Pickles,
Capers, Shallots and extra virgin Olive Oil (GF)

Mozzarella Bocconcini

Marinated Mozzarella Cheese Balls and extra virgin Olive Oil,
served with fried Pizza Dough Sticks (D | V | GFO)

Hot Tapas | \$8

Bolognese Cheese Fries

Skin on Fries topped with slow-cooked Black Angus
Bolognese Sauce and 18 months Parmesan Cheese (D | GF | A)

Truffle Fries

Skin on Fries topped with sliced Black Truffle and
Truffle Salt (VE | GF)

Mozzarella Sticks

Deep-fried Breaded Mozzarella Cheese Sticks, served with
Arrabbiata sauce (V | D | E)

Sicilian Arancini

Sicilian-style Saffron Rice Balls, filled with Beef Ragout
and Cheese (D | A | E)

Italian Meatball Carbonara

Italian herb baked Meatballs, served in Pecorino Cheese and
creamy Carbonara sauce (D | E)

Fried Calamari

Deep-fried Calamari Rings served with Lemon Wedges
and Kaffir Lime Mayo (S | D)

Level 24 Al Fresco Dining

5:00 PM - 7:00 PM

Tuesday to Saturday